



RiverBank Estate Winery & Restaurant

Summer Set Menu

Cabernet Set Menu

Entrée -

Homemade soup of the day with house made bread (V*) (C*)

Or

Smoked chicken salad with crispy hokkien noodles, fried shallots, sesame and soy vinaigrette (c*)

Mains -

Braised pork belly, sautéed pak choy, crackling, star anise and plum sauce (c*)

Or

Grilled market fish served on a bed of Japanese potato salad, garlic tiger prawn, lemon caper and parsley vinaigrette (c*)

Vegetarian option

Roasted pumpkin, pine nut and ricotta agnolotti tossed in nut brown butter with spinach and fresh parmesan

Or

Potato and herb gnocchi pan fried, tossed in a spicy napolitana sauce with wilted spinach and grilled haloumi

Dessert - choice of one

Saffron & honey crème brulee served with homemade honey and almond brittle (c)

Or

Homemade Celebration mudcake, garnished with double cream and strawberries
- minimum of 10 adult guests

\$60.00 per guest



Shiraz set Menu

Entrée –

RiverBank Plate- A selection of tasty morsels chosen by our Chef

Mains –

Grilled sirloin of beef, pan fried potatoes and smoked ham hock served with cannellini and red onion salad and red wine jus (c*)

Or

Grilled market fish served on a bed of Japanese potato salad, garlic tiger prawn, lemon caper and parsley vinaigrette (c*)

Vegetarian option

Roasted pumpkin, pine nut and ricotta agnolotti tossed in nut brown butter with spinach and fresh parmesan

Dessert - choice of one

Saffron & honey crème brulee served with homemade honey and almond brittle (c)

Or

Lemon curd tart sugar glazed with raspberry sorbet and passionfruit coulis

Or

Homemade Celebration mudcake, garnished with double cream and strawberries
- minimum of 10 adult guests

\$70.00 per guest



Merlot Set Menu

Entrée -

RiverBank Plate- A selection of tasty morsels chosen by our Chef

Mains -

Braised pork belly, sautéed pak choy, crackling, star anise and plum sauce (c*)

Or

Grilled market fish served on a bed of Japanese potato salad, garlic tiger prawn, lemon caper and parsley vinaigrette (c*)

Or

Grilled sirloin of beef, pan fried potatoes and smoked ham hock served with cannellini and red onion salad and red wine jus (c*)

Vegetarian option

Roasted pumpkin, pine nut and ricotta agnolotti tossed in nut brown butter with spinach and fresh parmesan

Or

Potato and herb gnocchi pan fried, tossed in a spicy napolitana sauce with wilted spinach and grilled haloumi

Dessert - choice of one

Saffron & honey crème brulee served with homemade honey and almond brittle (c)

Or

Lemon curd tart sugar glazed with raspberry sorbet and passionfruit coulis

Or

Selection of premium imported and Australian cheese, dried fruit, homemade fruit bread, crackers (C*)

\$80.00 per guest



RiverBank Estate Group Reservation Terms & Conditions

- * RiverBank Estate requires a set menu option to be selected for guest bookings greater than;
12 Adult guests Monday to Friday
8 Adult guests Saturday, Sunday and Public Holidays
- * We regret to advise that we are unable to allow Cake to be brought on to the premises.
For health & safety reasons, all food must be prepared on the premises.
- * A selection of one Set Menu option is requested per table with the exception of Vegetarian and Coeliac (gluten free) guest requirements.
- * The menu option chosen is required upon providing RiverBank Estate the requested deposit to secure the booking.
- * 15% surcharge applies on Public Holidays
- * Deposit to confirm reservation;
\$100 deposit required to secure reservation for guest numbers 8 to 12.
\$250 deposit required to secure reservation for guest numbers 12 to 40.
\$500 deposit required to secure reservation for guest numbers 40 to 60.
\$1000 deposit required to secure reservation for guest numbers 60 plus.
Our Restaurant or Functions Managers can advise of venue hire for exclusive use depending on day and time of event.
- * 3% surcharge applies to American Express and Diners card payments.
- * Final guest numbers are required 7 days in advance. Payment will be based on numbers 48 hours to the event.
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